Castello®

Piave Mezzano Cheese Wheel 6kg

GTIN	Material number	Production and conservation methods
90059441184520	70787 1x6 kg	conventional, pasteurisation

Description

Castello Piave Mezzano Cheese is a delightful and flavorful Italian cheese that originates from the Veneto region. Made from cow's milk, this semi-hard cheese offers a smooth and firm texture with a sweet and nutty flavor. Castello Piave Mezzano Cheese is aged for a moderate period, allowing its flavors to develop and intensify. It has a distinctive and complex taste, with hints of caramel and fruitiness. This versatile cheese can be enjoyed on its own, shaved over salads, or used in various recipes.

Storage

Temperature Min: 2 °C. Temperature Max: 4 °C. Keep refrigerated. Do not freeze.

Country of origin	Dairy farm
Italy	3. party plant

Claims & Certifications

PROTECTED DESIGNATION OF ORIGIN

ARLA PRO. PARTNERS AT HEART

Ingredients

Pasteurized milk, Salt, Bacterial culture, Rennet. Rind not edible.

Allergens

milk

Nutrition per 30 g

Energy	*543.92 kJ/130 kcal*
Fat	*11 g*
Saturated fat	*7 g*
TransFat	*0.2 g*
Carbohydrate	*0 g*
Sugar	*0 g*
Protein	*8 g*
Sodium	*190 mg*
Potassium	*30 mg*
Calcium	*250 mg*
Iron	*0 mg*